



The recipe for an innovative food industry

What?

Food Pilot is a pilot food-processing plant open to all companies and research institutes. It is the ideal venue for agro-food companies to test new concepts or products before producing them on an industrial scale. New equipment can be tested before purchase. Also, test samples can be produced for consumer evaluation.

The Food Pilot has several versatile pilot units, which makes it possible to mimic an industrial production line and perform pilot tests under semi-industrial conditions. Food Pilot also has its own internal control laboratory. For more specific analyses, Food Pilot staff use the multidisciplinary research laboratories of the Technology and Food Science Unit of the Institute for Agricultural and Fisheries Research (ILVO-T&V).

In addition, a team of competent scientists, process engineers and technicians have the expertise to give the optimum support to your project.

The Food Pilot equipment can also be used for training employees of the agro-food sector. During the training the accent is put on the product quality in relation to the process.

Food Pilot also provides technology providers the occasion to demonstrate their newest technologies in the demonstration room.

For whom?

Food Pilot can be used by all agro-food companies and educational institutions:

- Food producers
- Technology suppliers
- Suppliers of raw materials and ingredients
- Distribution, wholesale and retail companies
- Consumer organizations
- Universities, university colleges and research institutes
- Training centers



Why?

The future will bring new challenges for the food industry.

These are:

- A continues growth in supply
- The improvement of existing products
- The exploration of new raw materials, ingredients and additives
- The streamlining of production
- Energy saving and environmental protection
- Development and implementation of new processes

Some productions carried out for customers are:

The development of gilding, goat and mare's milk yogurt, process optimization for a drink of hibiscus, purification and drying of a cosmetic component, and optimization of the composition of a variety of products with reduced fat and sugar content.

In this context, pilot tests are an essential link between the idea and industrial production. As a result, knowledge and equipment are available to all stakeholders. Tests at pilot scale provide the following benefits:

- Small scale
- Speed
- Limiting losses
- Reliability
- Reduced cost



Contact



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Read more about the infrastructure,
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Agentschap
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Nieuw
Industrieel
Beleid



Vlaamse overheid

